



britannia

Taste is everything

Collection 2013

A black and white close-up photograph of a person's face, focusing on the nose and mouth. The person is holding a flower near their nose, and the image is partially obscured by a light beige overlay on the right side.

Feast your senses...

on the all-new Britannia range cooker collection. Designed to delight your senses and help you discover true pleasure in cooking.



Taste is everything



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See the difference...

with subtle styling updates and new improved features to enhance the range.

A succulent joint of meat can be cooked to perfection with the Delphi's integral meat probe. A hearty, full English breakfast is an easy task with a full size grill in every oven.





Feel the difference...

with the reassuring quality and convenience. The collection has the unmistakable solidity Britannia is renowned for, with heavy duty shelving standard in Delphi and Fleet models.

Telescopic shelves help you serve dinner straight from the oven, while the convenient Quickstart function reduces the time required to preheat.





Hear the difference...

with the sound of mouth-watering juicy steaks sizzling on the Chef Top.

The soft close drawers ensure a silent storage solution, while the electronic minute minder alerts you the moment your dinner is ready to enjoy.





Smell the tempting aroma...

of a herb-infused sirloin and roasted root vegetables, cooking in the nine-function oven.

Tempt your taste buds further with the delicious sweet aroma of chocolate, melted directly in the pan on the energy efficient induction hob.





Taste is everything...

which is why many of our range cookers are equipped with a rotisserie for cooking the perfect spit-roasted chicken.

A versatile 5kW dual wok burner allows controlled simmering of delicate sauces, through to speedy stir frying – ideal when time is of the essence.



Colourange

Customise your cooker to suit your taste and your kitchen. Our colour-matching service allows you to create a range cooker in any colour you choose.

Take inspiration from your favourite luxury nail polish or the sports car of your dreams. Colourange lets you design a range cooker so unique only you will own it.





Britannia oven functions

Britannia's 90cm and 60cm ovens feature nine functions, so you can use the most suitable cooking style for each recipe. By selecting different elements within the oven, you can ensure that the heat is directed to the required cooking area. Our four-function 40cm and 30cm ovens also incorporate a rotisserie.

Nine-function oven



Conventional cooking

Good for...

- Roasting
- Baking

Suitable for roasting meats and baking on one shelf only, e.g. bread, fruitcakes.



Bottom element only

Good for...

- Slow cooking
- Pastry flans

Suitable for the slow cooking of stews and casseroles and for cooking pizzas and sweet or savoury flans at high temperatures.



Top element only

Good for...

- Lasagne, moussaka & cottage pie
- Cauliflower cheese

Generates a more delicate heat and is generally used for browning lasagne, moussaka, cottage pie, cheese toppings on gratin dishes.



Traditional grilling

Good for...

- Bread based snacks

Suitable for snacks such as crumpets, muffins, teacakes and Welsh rarebit.



Fan assisted grilling

Good for...

- Chops & sausages
- Chicken portions
- Mixed grills

The grill directs heat downwards. The fan then circulates the hot air, reducing the need to baste and turn. Ideal function for cooking chops, sausages etc.



Fan assisted oven

Good for...

- Baked fish
- Roast meats & poultry
- Braised vegetables

This is also the most suitable function for frozen potato products and breaded or battered fish and chicken.



True fan oven

Good for...

- Small cakes & biscuits
- Savoury canapés

Allows several kinds of food to be cooked at the same time on several shelves, e.g. batch baking of cakes and biscuits.



Pizza function

Good for...

- Pizzas, pastry or flat breads

The lower element ensures a perfectly cooked base, while a gentle all-round heat browns the topping.



Quickstart & defrost

Good for...

- Safe defrosting
- Thawing of desserts

Quickstart provides a fast preheat system. Defrost is for the safe defrosting of small items such as fish and poultry pieces and is ideal for the gentle thawing of cream cakes and desserts.

Four-function oven



The Britannia four-function oven has the following functions, plus a rotisserie.



Rotisserie

Good for...

- Chicken & pork
- Duck & other game

Uses grill element to minimise spitting and maintain a clean oven.

Note: The maximum weight for the rotisserie is 3.5kg

Hotplates and induction technology

Induction technology

Energy saving

Heat is only generated through the area that's actually touching the pan, meaning that induction cooking is a lot more efficient than either gas or ceramic. Moreover, the induction zone automatically switches off when the pan is removed.

Control and precision

Thanks to 9 different power settings, the slow, gentler cooking required by delicate dishes is just as manageable as rapid boiling.

A booster function is available for each induction zone. It increases the power output of the selected zone by borrowing power from another cooking zone. The extra powerful heat is ideal for wok cooking. The auto heat-up function gives an initial boost to the normal output to bring the pan up to temperature rapidly. The heat then reduces automatically to the chosen output level. This function is suitable for cooking large pans of pasta.

Safety

Induction provides the safest way of cooking on a Britannia. When the Child Lock is activated, all hob cooking areas are switched off and cannot be switched on accidentally. When a zone is too hot to touch due to residual heat from the pan after cooking, the Residual Heat Indicator "H" will appear in the digital display. The induction hob has pre-programmed maximum operating times which depend on the power level being used. It automatically switches itself off if these times are exceeded. Moreover, the induction zones reduce power automatically if a pan overheats.



Time to boil two pints of water

Induction:	5 minutes
Gas:	9 minutes
Ceramic:	11 minutes





Gas cooking

Gas cooking is the most popular form of hob cooking.

Britannia gas hobs offer a versatile range of gas burners for your cooking pleasure. From poaching to stir-fry, from delicate sauces to meaty stews, there is a burner for every style of food preparation. Britannia small burners are ideal for melting butter or heating small amounts of liquid, while the large, rapid burners can be used for heating soups or casseroles. Dual wok burners are great when frying meat or fish, stir-frying vegetables or boiling large amounts of water for pasta.

Safety

All Britannia gas burners come with flame failure devices for safety. A flame failure device shuts off the gas supply to a burner if the flame is accidentally extinguished.

Chef Top & Stainless Steel Griddle

Known in Japanese restaurants as a Teppan Yaki; where it's used to cook seafood, meat, vegetables, noodles and rice, the Chef Top cooks everything from breakfasts to main dishes. The Chef Top is available for all Britannia range cookers. The 120cm Delphi and Fleet models also include an electric stainless steel griddle as standard. This can be used in the same way as the Chef Top.

LPG

All Britannia gas burners can be converted for bottled gas (LPG). Our factory can do the conversion for you as long as the conversion is requested when ordering.



The Britannia range at a glance

The Britannia range consists of four product families, offering different styles, features and benefits to suit the requirements of all cooking enthusiasts. This guide will assist you in making your selection. The chart highlights the colours and sizes available for each style. 100cm XG and 110cm XG models have a dedicated grill compartment plus two ovens.

Delphi SEE P22



SIZE	COLOUR			HOB TOP
120cm		G	G	Gas
110cm XG		G	G	Gas or Induction
100cm XG		G	G	Gas or Induction
100cm twin		G	G	Gas or Induction
90cm twin		G	G	Gas or Induction
90cm single		G	G	Gas or Induction

FEATURES	
Gas hotplate	Single pressed hob
Flame failure devices	Yes
Cast iron pan supports	Individual pan supports on 100cm & 110cm models (twin pan supports on 90cm & 120cm models)
Clock	Digital clock, minute minder & electronic programmer
Doors	Triple glazed
Stay-clean oven liners	Yes
Storage compartment	Soft close drawer
Energy efficiency rating	A
Height adjustable legs	Yes*
Meat probe	Yes
Removable roof tray	Yes
Shelves included	Heavy duty oven shelves, one set of telescopic runners

Q Line SEE P50



SIZE	COLOUR			HOB TOP
100cm XG			G	Gas or Induction
100cm twin			G	Gas or Induction
90cm twin			G	Gas or Induction
90cm single			G	Gas or Induction

FEATURES	
Gas hotplate	Single pressed hob
Flame failure devices	Yes
Cast iron pan supports	Individual pan supports (twin pan supports on 90cm models)
Clock	Digital clock, minute minder & electronic programmer
Doors	Triple glazed
Stay-clean oven liners	Optional
Storage compartment	Yes
Energy efficiency rating	A
Height adjustable legs	Yes*
Removable roof tray	Yes
Shelves included	Standard oven shelves

Colour options

Stainless steel	Gloss black	Gloss cream	Gloss red	Matt black	Matt cream	Matt burgundy
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*XG models are all fitted with leveling feet.

M = Matt
G = Gloss

Fleet SEE P36



SIZE	COLOUR			HOB TOP	FEATURES	
120cm	M	M	M	Gas	Gas hotplate	Single pressed hob
110cm XG	M	M	M	Gas or Induction	Flame failure devices	Yes
100cm XG	M	M	M	Gas or Induction	Cast iron pan supports	Individual pan supports on 100cm & 110cm models (twin pan supports on 90cm & 120cm models)
100cm twin	M	M	M	Gas or Induction	Clock	Digital clock, minute minder & electronic programmer
90cm twin	M	M	M	Gas or Induction	Doors	Triple glazed
90cm single	M	M	M	Gas or Induction	Stay-clean oven liners	Yes
					Storage compartment	Soft close drawer
					Energy efficiency rating	A
					Height adjustable legs	Yes*
					Removable roof tray	Yes
					Shelves included	Heavy duty oven shelves, one set of telescopic runners

Wyre SEE P60



SIZE	COLOUR		HOB TOP	FEATURES	
100cm XG	M	M	Gas or Induction	Gas hotplate	Single pressed hob
100cm twin	M	M	Gas or Induction	Flame failure devices	Yes
90cm twin	M	M	Gas or Induction	Cast iron pan supports	Individual pan supports (twin pan supports on 90cm models)
90cm single	M	M	Gas or Induction	Clock	Digital clock, minute minder & electronic programmer
				Doors	Triple glazed
				Stay-clean oven liners	Optional
				Storage compartment	Yes
				Energy efficiency rating	A
				Height adjustable legs	Yes*
				Removable roof tray	Yes
				Shelves included	Standard oven shelves

Delphi



RANGE COOKER SHOWN: DELPHI 100CM XG RC-10XGI-DE-RED



Ultra-modern in appearance, the Delphi boasts professional features to help you master the art of cooking.



With a meat probe, heavy duty shelves and telescopic runners as standard, the Delphi is our flagship model and will quickly become the heart of your home.



Delphi 120cm

Product code RC-12TG-DE-S

Cooking features



QUICKSTART fast pre-heat system (*both ovens*)



Electric stainless steel griddle



Meat probe (*left oven*)



9 function electric ovens



Grill elements in both ovens



Fully automatic programmer and minute minder (*left oven*)



5kW dual wok burner



2 YEAR
Guarantee

Delphi 120cm

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply

Cleaning features

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty oven shelves
- Wok support
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic sliding runners (*left oven*)

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle

Right oven – two wire shelves, one grill pan with trivet

Stainless steel cover for electric griddle

Dimensions

Cooker: (W) 1195mm x (H) 870 - 910mm
x (D) 600mm

Left oven internal: (W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal: (W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Colour options

Stainless steel

Gloss black

Gloss cream

Gloss red

Recommended hood



Ariosio

Available in matching colours, see page 76.

Hob



Gas hotplate – six brass burners

One dual wok burner: 0.48 - 5kW

One large burner: 3kW

Three medium burners: 1.75kW each

One small burner: 1kW

One electric griddle: 1kW

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 32 amp
miniature circuit breaker.

Product codes

Gas hob

Delphi stainless steel RC-12TG-DE-S

Delphi gloss black RC-12TG-DE-K

Delphi gloss cream RC-12TG-DE-CR

Delphi gloss red RC-12TG-DE-RED

Optional accessories

Cast iron griddle

Back panel

Plinth kit

Additional telescopic runners

And more...see page 80.

Delphi 110cm XG

Product code RC-11XGG-DE-K

Cooking features



QUICKSTART fast pre-heat system *(left oven)*



Meat probe *(left oven)*

9

9 function *(left)* electric oven

4

4 function *(right)* electric oven



Rotisserie for spit-roasting *(right oven)*



Grill elements in both ovens



Powerful adjustable grill in separate compartment



Fully automatic programmer and minute minder *(left oven)*



2 x 5kW dual wok burners *(gas hob only)*



2 YEAR
Guarantee

Delphi 110cm XG

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure device to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (*left oven*)
- Stay-clean liners for oven sides (*right oven*)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty oven shelves
- Wok support (*with gas hob*)
- Soft close storage drawer
- Leveling feet
- One hand ignition
- Telescopic sliding runners (*left oven + grill compartment*)

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle
Right oven – one wire shelf, one grill pan with trivet, rotisserie
Grill compartment – full sized roll-out grill pan with trivet

Dimensions

Cooker:	(W) 1095mm x (H) 910 - 920mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 354mm x (H) 354mm x (D) 428mm (Gross: 54 litres, usable: 42 litres)

Colour options

Stainless steel

Gloss black

Gloss cream

Gloss red

Recommended hood



Arioso

Available in matching colours, see page 76.

Hob options



Gas hotplate – six brass burners

Two dual wok burners: 0.48 – 5kW each

One large burner: 3kW

Three medium burners: 1.75kW each

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 32 amp miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 40 amp miniature circuit breaker.

Product codes

Gas hob

Delphi stainless steel	RC-11XGG-DE-S
Delphi gloss black	RC-11XGG-DE-K
Delphi gloss cream	RC-11XGG-DE-CR
Delphi gloss red	RC-11XGG-DE-RED

Product codes

Induction hob

Delphi stainless steel	RC-11XGI-DE-S
Delphi gloss black	RC-11XGI-DE-K
Delphi gloss cream	RC-11XGI-DE-CR
Delphi gloss red	RC-11XGI-DE-RED

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.

Optional accessories

Chef Top available for gas hob top
Cast iron griddle available for gas hob top
Back panel
Additional telescopic runners
And more...see page 80.

Delphi 100cm XG

Product code RC-10XGI-DE-RED

Cooking features



QUICKSTART fast pre-heat system *(left oven)*



Meat probe *(left oven)*

9

9 function *(left)* electric oven

4

4 function *(right)* electric oven



Rotisserie for spit-roasting *(right oven)*



Grill elements in both ovens



Powerful adjustable grill in separate compartment



Fully automatic programmer and minute minder *(left oven)*



2 x 5kW dual wok burners *(gas hob only)*



2 YEAR
Guarantee

Delphi 100cm XG

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (*left oven*)
- Stay-clean liners for oven sides (*right oven*)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty oven shelves
- Wok support (*with gas hob*)
- Soft close storage drawer
- Leveling feet
- One hand ignition
- Telescopic sliding runners (*left oven + grill compartment*)

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle
Right oven – one wire shelf, one grill pan with trivet, rotisserie
Grill compartment – full sized roll-out grill pan with trivet

Dimensions

Cooker:	(W) 995mm x (H) 910 - 920mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 354mm x (H) 354mm x (D) 428mm (Gross: 54 litres, usable: 42 litres)

Colour options

Stainless steel

Gloss black

Gloss cream

Gloss red

Recommended hood



Latour

Available in matching colours, see page 77.

Hob options



Gas hotplate – six brass burners

Two dual wok burners: 0.48 – 5kW each

One large burner: 3kW

Three medium burners: 1.75kW each

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 32 amp miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 40 amp miniature circuit breaker.

Product codes

Gas hob

Delphi stainless steel	RC-10XGG-DE-S
Delphi gloss black	RC-10XGG-DE-K
Delphi gloss cream	RC-10XGG-DE-CR
Delphi gloss red	RC-10XGG-DE-RED

Product codes

Induction hob

Delphi stainless steel	RC-10XGI-DE-S
Delphi gloss black	RC-10XGI-DE-K
Delphi gloss cream	RC-10XGI-DE-CR
Delphi gloss red	RC-10XGI-DE-RED

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.

Optional accessories

Chef Top available for gas hob top
Cast iron griddle available for gas hob top
Back panel
Additional telescopic runners
And more...see page 80.

Delphi 100cm twin

Product code RC-10TG-DE-S

Cooking features



QUICKSTART fast pre-heat system *(left oven)*



Meat probe *(left oven)*

9

9 function *(left)* electric oven

4

4 function *(right)* electric oven



Rotisserie for spit-roasting *(right oven)*



Grill elements in both ovens



Fully automatic programmer and minute minder *(left oven)*



2 x 5kW dual wok burners *(gas hob only)*



2 YEAR
Guarantee

Delphi 100cm twin

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (*left oven*)
- Stay-clean liners for oven sides (*right oven*)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty oven shelves
- Wok support (*with gas hob*)
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic sliding runners (*left oven*)

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle
Right oven – one wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker:	(W) 995mm x (H) 870 - 910mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 354mm x (H) 354mm x (D) 428mm (Gross: 54 litres, usable: 42 litres)

Colour options

Stainless steel

Gloss black

Gloss cream

Gloss red

Recommended hood



Legato

For more information, see page 78.

Hob options



Gas hotplate – six brass burners

Two dual wok burners: 0.48 – 5kW each

One large burner: 3kW

Three medium burners: 1.75kW each

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 20 amp
miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 32/40 amp
miniature circuit breaker.

Product codes

Gas hob

Delphi stainless steel	RC-10TG-DE-S
Delphi gloss black	RC-10TG-DE-K
Delphi gloss cream	RC-10TG-DE-CR
Delphi gloss red	RC-10TG-DE-RED

Product codes

Induction hob

Delphi stainless steel	RC-10TI-DE-S
Delphi gloss black	RC-10TI-DE-K
Delphi gloss cream	RC-10TI-DE-CR
Delphi gloss red	RC-10TI-DE-RED

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.

Optional accessories

Chef Top available for gas hob top
Cast iron griddle available for gas hob top
Back panel
Plinth kit
Additional telescopic runners
And more...see page 80.

Delphi 90cm twin

Product code RC-9TI-DE-K

Cooking features



QUICKSTART fast pre-heat system *(left oven)*



Meat probe *(left oven)*

9

9 function *(left)* electric oven

4

4 function *(right)* electric oven



Rotisserie for spit-roasting *(right oven)*



Grill elements in both ovens



Fully automatic programmer and minute minder *(left oven)*



5kW dual wok burner *(gas hob only)*



2 YEAR
Guarantee

Delphi 90cm twin

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (*left oven*)
- Stay-clean liners for oven sides (*right oven*)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty oven shelves
- Wok support (*with gas hob*)
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic sliding runners (*left oven*)

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle
Right oven – one wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker:	(W) 895mm x (H) 870 - 910mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 254mm x (H) 354mm x (D) 428mm (Gross: 38 litres, usable: 28 litres)

Colour options

Stainless steel

Gloss black

Gloss cream

Gloss red

Recommended hood



Omaggio

For more information, see page 78.

Hob options



Gas hotplate – six brass burners

One dual wok burner: 0.48 – 5kW

One large burner: 3kW

Three medium burners: 1.75kW each

One small burner: 1kW

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 20 amp
miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 32/40 amp
miniature circuit breaker.

Product codes

Gas hob

Delphi stainless steel	RC-9TG-DE-S
Delphi gloss black	RC-9TG-DE-K
Delphi gloss cream	RC-9TG-DE-CR
Delphi gloss red	RC-9TG-DE-RED

Product codes

Induction hob

Delphi stainless steel	RC-9TI-DE-S
Delphi gloss black	RC-9TI-DE-K
Delphi gloss cream	RC-9TI-DE-CR
Delphi gloss red	RC-9TI-DE-RED

Chef Top



The optional Chef
Top accessory is
suitable for all gas
hotplate models.
See page 19 for
more information.

Optional accessories

Chef Top available for gas hob top
Cast iron griddle available for gas hob top
Back panel
Plinth kit
Additional telescopic runners
And more...see page 80.

Delphi 90cm single

Product code RC-9SG-DE-CR

Cooking features



QUICKSTART fast pre-heat system



Meat probe

9

9 function electric oven



Grill element in oven



Fully automatic programmer and minute minder



5kW dual wok burner (*gas hob only*)



2 YEAR
Guarantee

Delphi 90cm single

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent door from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back
- Removable enamelled roof tray
- Single piece pressed hob

Other features

- Heavy duty oven shelves
- Wok support (*with gas hob*)
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic sliding runners

Supplied with

Oven – two wire shelves, one grill pan with trivet & handle

Dimensions

Cooker: (W) 895mm x (H) 870 - 910mm x (D) 600mm
Oven internal: (W) 678mm x (H) 354mm x (D) 428mm
(Gross: 103 litres, usable: 80 litres)

Colour options

Stainless steel

Gloss black

Gloss cream

Gloss red

Recommended hood



Arioso

Available in matching colours, see page 76.

Hob options



Gas hotplate – six brass burners

One dual wok burner: 0.48 – 5kW
One large burner: 3kW
Three medium burners: 1.75kW each
One small burner: 1kW

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 16 amp miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts
Back left zone: 1400/2000 watts
Central zone: 2300/3000 watts
Front right zone: 1100/1400 watts
Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 32 amp miniature circuit breaker.

Product codes

Gas hob

Delphi stainless steel	RC-9SG-DE-S
Delphi gloss black	RC-9SG-DE-K
Delphi gloss cream	RC-9SG-DE-CR
Delphi gloss red	RC-9SG-DE-RED

Product codes

Induction hob

Delphi stainless steel	RC-9SI-DE-S
Delphi gloss black	RC-9SI-DE-K
Delphi gloss cream	RC-9SI-DE-CR
Delphi gloss red	RC-9SI-DE-RED

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.

Optional accessories

Chef Top available for gas hob top
Cast iron griddle available for gas hob top
Back panel
Plinth kit
Additional telescopic runners
And more...see page 80.



RANGE COOKER SHOWN: FLEET 110CM XG RC-11XGG-FL-CR



Elegant in its appearance, yet professional in functionality, the curved windows and matt finish of the Fleet have a traditional appeal. Available in black, cream and burgundy, the Fleet sits perfectly in a country kitchen.

Heavy duty shelves, telescopic runners and a soft close drawer come as standard and ensure the Fleet rivals its contemporaries.

Fleet 120cm

Product code RC-12TG-FL-BUR

Cooking features



QUICKSTART fast pre-heat system (*both ovens*)



Electric stainless steel griddle



9 function electric ovens



Grill elements in both ovens



Fully automatic programmer and minute minder (*left oven*)



5kW dual wok burner



2 YEAR
Guarantee

Fleet 120cm

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply

Cleaning features

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty oven shelves
- Wok support
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic sliding runners (*left oven*)

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle

Right oven – two wire shelves, one grill pan with trivet

Stainless steel cover for electric griddle

Dimensions

Cooker:	(W) 1195mm x (H) 870 - 910mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)

Colour options

Matt black

Matt cream

Matt burgundy

Recommended hood



Latour

Available in matching colours, see page 77.

Hob



Gas hotplate – six brass burners

One dual wok burner: 0.48 - 5kW

One large burner: 3kW

Three medium burners: 1.75kW each

One small burner: 1kW

One electric griddle: 1kW

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 32 amp miniature circuit breaker.

Product codes

Gas hob

Fleet matt black	RC-12TG-FL-K
Fleet matt cream	RC-12TG-FL-CR
Fleet matt burgundy	RC-12TG-FL-BUR

Optional accessories

Cast iron griddle

Back panel

Plinth kit









Additional telescopic runners

And more...see page 80.

Fleet 110cm XG

Product code RC-11XGG-FL-CR

Cooking features

-  QUICKSTART fast pre-heat system (*left oven*)
-  9 function (*left*) electric oven
-  4 function (*right*) electric oven
-  Rotisserie for spit-roasting (*right oven*)
-  Grill elements in both ovens
-  Powerful adjustable grill in separate compartment
-  Fully automatic programmer and minute minder (*left oven*)
-  2 x 5kW dual wok burners (*gas hob only*)



2 YEAR
Guarantee

Fleet 110cm XG

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (*left oven*)
- Stay-clean liners for oven sides (*right oven*)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty oven shelves
- Wok support (*with gas hob*)
- Soft close storage drawer
- Leveling feet
- One hand ignition
- Telescopic sliding runners (*left oven + grill compartment*)

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle
Right oven – one wire shelf, one grill pan with trivet, rotisserie
Grill compartment – full sized roll-out grill pan with trivet

Dimensions

Cooker:	(W) 1095mm x (H) 900 - 920mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 354mm x (H) 354mm x (D) 428mm (Gross: 54 litres, usable: 42 litres)

Colour options

Matt black

Matt cream

Matt burgundy

Recommended hood



Latour

Available in matching colours, see page 77.

Hob options



Gas hotplate – six brass burners

Two dual wok burners: 0.48 – 5kW each

One large burner: 3kW

Three medium burners: 1.75kW each

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 32 amp
miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 40 amp
miniature circuit breaker.

Product codes

Gas hob

Fleet matt black	RC-11XGG-FL-K
Fleet matt cream	RC-11XGG-FL-CR
Fleet matt burgundy	RC-11XGG-FL-BUR

Product codes

Induction hob

Fleet matt black	RC-11XGI-FL-K
Fleet matt cream	RC-11XGI-FL-CR
Fleet matt burgundy	RC-11XGI-FL-BUR

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.









Optional accessories

Chef Top available for gas hob top
Cast iron griddle available for gas hob top
Back panel
Additional telescopic runners
And more...see page 80.

Fleet 100cm XG

Product code RC-10XGI-FL-BUR

Cooking features

-  QUICKSTART fast pre-heat system (*left oven*)
-  9 function (*left*) electric oven
-  4 function (*right*) electric oven
-  Rotisserie for spit-roasting (*right oven*)
-  Grill elements in both ovens
-  Powerful adjustable grill in separate compartment
-  Fully automatic programmer and minute minder (*left oven*)
-  2 x 5kW dual wok burners (*gas hob only*)



2 YEAR
Guarantee

Fleet 100cm XG

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (*left oven*)
- Stay-clean liners for oven sides (*right oven*)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty oven shelves
- Wok support (*with gas hob*)
- Soft close storage drawer
- Leveling feet
- One hand ignition
- Telescopic sliding runners (*left oven + grill compartment*)

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle
Right oven – one wire shelf, one grill pan with trivet, rotisserie
Grill compartment – full sized roll-out grill pan with trivet

Dimensions

Cooker:	(W) 995mm x (H) 910 - 920mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 354mm x (H) 354mm x (D) 428mm (Gross: 54 litres, usable: 42 litres)

Colour options

Matt black

Matt cream

Matt burgundy

Recommended hood



Latour

Available in matching colours, see page 77.

Hob options



Gas hotplate – six brass burners

Two dual wok burners: 0.48 – 5kW each

One large burner: 3kW

Three medium burners: 1.75kW each

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 32 amp
miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 40 amp
miniature circuit breaker.

Product codes

Gas hob

Fleet matt black	RC-10XGG-FL-K
Fleet matt cream	RC-10XGG-FL-CR
Fleet matt burgundy	RC-10XGG-FL-BUR

Product codes

Induction hob

Fleet matt black	RC-10XGI-FL-K
Fleet matt cream	RC-10XGI-FL-CR
Fleet matt burgundy	RC-10XGI-FL-BUR

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.








Optional accessories

Chef Top available for gas hob top
Cast iron griddle available for gas hob top
Back panel
Additional telescopic runners
And more...see page 80.

Fleet 100cm twin

Product code RC-10TG-FL-K

Cooking features

-  QUICKSTART fast pre-heat system (*left oven*)
-  9 function (*left*) electric oven
-  4 function (*right*) electric oven
-  Rotisserie for spit-roasting (*right oven*)
-  Grill elements in both ovens
-  Fully automatic programmer and minute minder (*left oven*)
-  2 x 5kW dual wok burners (*gas hob only*)



2 YEAR
Guarantee

Fleet 100cm twin

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (*left oven*)
- Stay-clean liners for oven sides (*right oven*)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty oven shelves
- Wok support (*with gas hob*)
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic sliding runners (*left oven*)

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle
Right oven – one wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker:	(W) 995mm x (H) 870 - 910mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 354mm x (H) 354mm x (D) 428mm (Gross: 54 litres, usable: 42 litres)

Colour options

Matt black

Matt cream

Matt burgundy

Recommended hood



Brioso

Available in matching colours, see page 78.

Hob options



Gas hotplate – six brass burners

Two dual wok burners: 0.48 – 5kW each

One large burner: 3kW

Three medium burners: 1.75kW each

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 20 amp miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 32/40 amp miniature circuit breaker.

Product codes

Gas hob

Fleet matt black	RC-10TG-FL-K
Fleet matt cream	RC-10TG-FL-CR
Fleet matt burgundy	RC-10TG-FL-BUR

Product codes

Induction hob

Fleet matt black	RC-10TI-FL-K
Fleet matt cream	RC-10TI-FL-CR
Fleet matt burgundy	RC-10TI-FL-BUR

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.








Optional accessories

Chef Top available for gas hob top
Cast iron griddle available for gas hob top
Back panel
Plinth kit
Additional telescopic runners
And more...see page 80.

Fleet 90cm twin

Product code RC-9TG-FL-CR

Cooking features

-  QUICKSTART fast pre-heat system (*left oven*)
-  9 function (*left*) electric oven
-  4 function (*right*) electric oven
-  Rotisserie for spit-roasting (*right oven*)
-  Grill elements in both ovens
-  Fully automatic programmer and minute minder (*left oven*)
-  5kW dual wok burner (*gas hob only*)



2 YEAR
Guarantee

Fleet 90cm twin

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back (*left oven*)
- Stay-clean liners for oven sides (*right oven*)
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Heavy duty oven shelves
- Wok support (*with gas hob*)
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic sliding runners (*left oven*)

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle

Right oven – one wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker:	(W) 895mm x (H) 870 - 910mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 254mm x (H) 354mm x (D) 428mm (Gross: 38 litres, usable: 28 litres)

Colour options

Matt black

Matt cream

Matt burgundy

Recommended hood



Latour

Available in matching colours, see page 77.

Hob options



Gas hotplate – six brass burners

One dual wok burner: 0.48 - 5kW

One large burner: 3kW

Three medium burners: 1.75kW each

One small burner: 1kW

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 20 amp miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 32/40 amp miniature circuit breaker.

Product codes

Gas hob

Fleet matt black	RC-9TG-FL-K
Fleet matt cream	RC-9TG-FL-CR
Fleet matt burgundy	RC-9TG-FL-BUR

Product codes

Induction hob

Fleet matt black	RC-9TI-FL-K
Fleet matt cream	RC-9TI-FL-CR
Fleet matt burgundy	RC-9TI-FL-BUR

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.

Optional accessories

Chef Top available for gas hob top
Cast iron griddle available for gas hob top
Back panel
Plinth kit
Additional telescopic runners
And more...see page 80.

Fleet 90cm single

Product code RC-9SI-FL-K

Cooking features



QUICKSTART fast pre-heat system



9 function electric oven



Grill element in oven



Fully automatic programmer and minute minder



5kW dual wok burner
(gas hob only)



Fleet 90cm single

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent door from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Stay-clean liners for oven sides and back
- Removable enamelled roof tray
- Single piece pressed hob

Other features

- Heavy duty oven shelves
- Wok support (*with gas hob*)
- Soft close storage drawer
- Height adjustable legs
- One hand ignition
- Telescopic sliding runners

Supplied with

Oven – two wire shelves, one grill pan with trivet & handle

Dimensions

Cooker: (W) 895mm x (H) 870 - 910mm
x (D) 600mm
Oven internal: (W) 678mm x (H) 354mm x (D) 428mm
(Gross: 103 litres, usable: 80 litres)

Colour options

Matt black

Matt cream

Matt burgundy

Recommended hood



Brioso

Available in matching colours, see page 78.

Hob options



Gas hotplate – six brass burners

One dual wok burner: 0.48 - 5kW
One large burner: 3kW
Three medium burners: 1.75kW each
One small burner: 1kW

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 16 amp miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts
Back left zone: 1400/2000 watts
Central zone: 2300/3000 watts
Front right zone: 1100/1400 watts
Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 32 amp miniature circuit breaker.

Product codes

Gas hob

Fleet matt black	RC-9SG-FL-K
Fleet matt cream	RC-9SG-FL-CR
Fleet matt burgundy	RC-9SG-FL-BUR

Product codes

Induction hob

Fleet matt black	RC-9SI-FL-K
Fleet matt cream	RC-9SI-FL-CR
Fleet matt burgundy	RC-9SI-FL-BUR

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.

Optional accessories

Chef Top available for gas hob top
Cast iron griddle available for gas hob top
Back panel
Plinth kit
Additional telescopic runners
And more...see page 80.

Q Line



RANGE COOKER SHOWN: Q LINE 90CM SINGLE RC-9SI-QL-S



Clean lines, chunky controls and a contemporary stainless steel or gloss black finish make the Q Line the perfect choice for a modern family kitchen.











The nine-function oven helps you master any dish, from a Sunday roast to an elegant tarte tatin. Choose an induction hob for an efficient cooking option with a built-in child lock.



Q Line 100cm XG

Product code RC-10XGI-QL-K

Cooking features

-  QUICKSTART fast pre-heat system (*left oven*)
-  9 function (*left*) electric oven
-  4 function (*right*) electric oven
-  Rotisserie for spit-roasting (*right oven*)
-  Grill elements in both ovens
-  Powerful adjustable grill in separate compartment
-  Fully automatic programmer and minute minder (*left oven*)
-  2 x 5kW dual wok burners (*gas hob only*)



2 YEAR
Guarantee

Q Line 100cm XG

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Storage compartment
- Leveling feet
- One hand ignition
- Telescopic sliding runners (*grill compartment*)

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle

Right oven – one wire shelf, one grill pan with trivet, rotisserie

Grill compartment – full sized roll-out grill pan with trivet

Dimensions

Cooker:	(W) 995mm x (H) 910 - 920mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 354mm x (H) 354mm x (D) 428mm (Gross: 54 litres, usable: 42 litres)

Colour options

Stainless steel

Gloss black

Recommended hood



Ariosio

Available in matching colours, see page 76.

Hob options



Gas hotplate – six aluminium burners

Two dual wok burners: 0.48 - 5kW each

One large burner: 3kW

Three medium burners: 1.75kW each

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 32 amp miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 40 amp miniature circuit breaker.

Product codes

Gas hob

Q Line stainless steel RC-10XGG-QL-S

Q Line gloss black RC-10XGG-QL-K

Product codes

Induction hob

Q Line stainless steel RC-10XGI-QL-S

Q Line gloss black RC-10XGI-QL-K

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.








Optional accessories

Chef Top available for gas hob top
Wok support available for gas hob top
Cast iron griddle available for gas hob top
Stay-clean liners
Back panel
Telescopic runners
And more...see page 80.

Q Line 100cm twin

Product code RC-10TG-QL-S

Cooking features

-  QUICKSTART fast pre-heat system (*left oven*)
-  9 function (*left*) electric oven
-  4 function (*right*) electric oven
-  Rotisserie for spit-roasting (*right oven*)
-  Grill elements in both ovens
-  Fully automatic programmer and minute minder (*left oven*)
-  2 x 5kW dual wok burners (*gas hob only*)



2 YEAR
Guarantee

Q Line 100cm twin

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Storage compartment
- Height adjustable legs
- One hand ignition

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle

Right oven – one wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker: (W) 995mm x (H) 870 - 910mm
x (D) 600mm

Left oven internal: (W) 454mm x (H) 354mm x (D) 428mm
(Gross: 69 litres, usable: 52 litres)

Right oven internal: (W) 354mm x (H) 354mm x (D) 428mm
(Gross: 54 litres, usable: 42 litres)

Colour options

Stainless steel

Gloss black

Recommended hood



Spiritoso

For more information, see page 76.

Hob options



Gas hotplate – six aluminium burners

Two dual wok burners: 0.48 - 5kW each

One large burner: 3kW

Three medium burners: 1.75kW each

Convertible to LPG (bottled gas) if required

Dedicated cooker circuit with a 20 amp
miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 32/40 amp
miniature circuit breaker.

Product codes

Gas hob

Q Line stainless steel RC-10TG-QL-S

Q Line gloss black RC-10TG-QL-K

Product codes

Induction hob

Q Line stainless steel RC-10TI-QL-S

Q Line gloss black RC-10TI-QL-K

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.








Optional accessories

Chef Top available for gas hob top
Wok support available for gas hob top
Cast iron griddle available for gas hob top
Stay-clean liners
Back panel
Plinth kit
Telescopic runners
And more...see page 80.

Q Line 90cm twin

Product code RC-9TG-QL-K

Cooking features

-  QUICKSTART fast pre-heat system (*left oven*)
-  9 function (*left*) electric oven
-  4 function (*right*) electric oven
-  Rotisserie for spit-roasting (*right oven*)
-  Grill elements in both ovens
-  Fully automatic programmer and minute minder (*left oven*)
-  5kW dual wok burner (*gas hob only*)



2 YEAR
Guarantee

Q Line 90cm twin

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Storage compartment
- Height adjustable legs
- One hand ignition

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle

Right oven – one wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker:	(W) 895mm x (H) 870 - 910mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 254mm x (H) 354mm x (D) 428mm (Gross: 38 litres, usable: 28 litres)

Colour options

Stainless steel

Gloss black

Recommended hood



Brioso

Available in matching colours, see page 78.

Hob options



Gas hotplate – six aluminium burners

One dual wok burner: 0.48 - 5kW

One large burner: 3kW

Three medium burners: 1.75kW each

One small burner: 1kW

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 20 amp miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 32/40 amp miniature circuit breaker.

Product codes

Gas hob

Q Line stainless steel RC-9TG-QL-S

Q Line gloss black RC-9TG-QL-K

Product codes

Induction hob

Q Line stainless steel RC-9TI-QL-S

Q Line gloss black RC-9TI-QL-K

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.

Optional accessories

Chef Top available for gas hob top
Wok support available for gas hob top
Cast iron griddle available for gas hob top
Stay-clean liners
Back panel
Plinth kit
Telescopic runners
And more...see page 80.

Q Line 90cm single

Product code RC-9SI-QL-S

Cooking features



QUICKSTART fast pre-heat system



9 function electric oven



Grill element in oven



Fully automatic programmer and minute minder



5kW dual wok burner
(gas hob only)



2 YEAR
Guarantee

Q Line 90cm single

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent door from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Removable enamelled roof tray
- Single piece pressed hob

Other features

- Storage compartment
- Height adjustable legs
- One hand ignition

Supplied with

Oven – two wire shelves, one grill pan with trivet & handle

Dimensions

Cooker: (W) 895mm x (H) 870 - 910mm x (D) 600mm
Oven internal: (W) 678mm x (H) 354mm x (D) 428mm
(Gross: 103 litres, usable: 80 litres)

Colour options

Stainless steel

Gloss black

Recommended hood



Arioso

Available in matching colours, see page 76.

Hob options



Gas hotplate – six aluminium burners

One dual wok burner: 0.48 - 5kW

One large burner: 3kW

Three medium burners: 1.75kW each

One small burner: 1kW

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 16 amp miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 32 amp miniature circuit breaker.

Product codes

Gas hob

Q Line stainless steel RC-9SG-QL-S

Q Line gloss black RC-9SG-QL-K

Product codes

Induction hob

Q Line stainless steel RC-9SI-QL-S

Q Line gloss black RC-9SI-QL-K

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.

Optional accessories

Chef Top available for gas hob top
Wok support available for gas hob top
Cast iron griddle available for gas hob top
Stay-clean liners
Back panel
Plinth kit
Telescopic runners
And more...see page 80.

Wyre



RANGE COOKER SHOWN: WYRE 100CM TWIN RC-10TG-WY-K



Solid doors and a matt finish give the Wyre range cooker a vintage appeal.











A delicious roast can be cooked with ease on the rotisserie. Choose the gas hob option and benefit from the powerful dual wok burner; perfect for cooking large pans of accompanying vegetables when you're entertaining the whole family.



Wyre 100cm XG

Product code RC-10XGG-WY-CR

Cooking features

-  QUICKSTART fast pre-heat system (*left oven*)
-  9 function (*left*) electric oven
-  4 function (*right*) electric oven
-  Rotisserie for spit-roasting (*right oven*)
-  Grill elements in both ovens
-  Powerful adjustable grill in separate compartment
-  Fully automatic programmer and minute minder (*left oven*)
-  2 x 5kW dual wok burners (*gas hob only*)



2 YEAR
Guarantee

Wyre 100cm XG

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Storage compartment
- Leveling feet
- One hand ignition
- Telescopic sliding runners (*grill compartment*)

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle

Right oven – one wire shelf, one grill pan with trivet, rotisserie

Grill compartment – full sized roll-out grill pan with trivet

Dimensions

Cooker:	(W) 995mm x (H) 910 - 920mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 354mm x (H) 354mm x (D) 428mm (Gross: 54 litres, usable: 42 litres)

Colour options

Matt black

Matt cream

Recommended hood



Brioso

Available in matching colours, see page 78.

Hob options



Gas hotplate – six aluminium burners

Two dual wok burners: 0.48 – 5kW each

One large burner: 3kW

Three medium burners: 1.75kW each

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 32 amp miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 40 amp miniature circuit breaker.

Product codes

Gas hob

Wyre matt black	RC-10XGG-WY-K
Wyre matt cream	RC-10XGG-WY-CR

Product codes

Induction hob

Wyre matt black	RC-10XGI-WY-K
Wyre matt cream	RC-10XGI-WY-CR

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.








Optional accessories

Chef Top available for gas hob top
Wok support available for gas hob top
Cast iron griddle available for gas hob top
Stay-clean liners
Back panel
Telescopic runners
And more...see page 80.

Wyre 100cm twin

Product code RC-10TG-WY-K

Cooking features

-  QUICKSTART fast pre-heat system (*left oven*)
-  9 function (*left*) electric oven
-  4 function (*right*) electric oven
-  Rotisserie for spit-roasting (*right oven*)
-  Grill elements in both ovens
-  Fully automatic programmer and minute minder (*left oven*)
-  2 x 5kW dual wok burners (*gas hob only*)



2 YEAR
Guarantee

Wyre 100cm twin

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Storage compartment
- Height adjustable legs
- One hand ignition

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle
Right oven – one wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker:	(W) 995mm x (H) 870 - 910mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 354mm x (H) 354mm x (D) 428mm (Gross: 54 litres, usable: 42 litres)

Colour options

Matt black

Matt cream

Recommended hood



Brioso

Available in matching colours, see page 78.

Hob options



Gas hotplate – six aluminium burners

Two dual wok burners: 0.48 – 5kW each

One large burner: 3kW

Three medium burners: 1.75kW each

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 20 amp miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 32/40 amp miniature circuit breaker.

Product codes

Gas hob

Wyre matt black	RC-10TG-WY-K
Wyre matt cream	RC-10TG-WY-CR

Product codes

Induction hob

Wyre matt black	RC-10TI-WY-K
Wyre matt cream	RC-10TI-WY-CR

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.

Optional accessories

Chef Top available for gas hob top
Wok support available for gas hob top
Cast iron griddle available for gas hob top
Stay-clean liners
Back panel
Plinth kit
Telescopic runners
And more...see page 80.

Wyre 90cm twin

Product code RC-9TI-WY-CR

Cooking features



QUICKSTART fast pre-heat system (*left oven*)

9

9 function (*left*) electric oven

4

4 function (*right*) electric oven



Rotisserie for spit-roasting (*right oven*)



Grill elements in both ovens



Fully automatic programmer and minute minder (*left oven*)



5kW dual wok burner (*gas hob only*)



2 YEAR
Guarantee

Wyre 90cm twin

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent doors from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Removable enamelled roof trays
- Single piece pressed hob

Other features

- Storage compartment
- Height adjustable legs
- One hand ignition

Supplied with

Left oven – two wire shelves, one grill pan with trivet & handle
Right oven – one wire shelf, one grill pan with trivet, rotisserie

Dimensions

Cooker:	(W) 895mm x (H) 870 - 910mm x (D) 600mm
Left oven internal:	(W) 454mm x (H) 354mm x (D) 428mm (Gross: 69 litres, usable: 52 litres)
Right oven internal:	(W) 254mm x (H) 354mm x (D) 428mm (Gross: 38 litres, usable: 28 litres)

Colour options

Matt black

Matt cream

Recommended hood



Brioso

Available in matching colours, see page 78.

Hob options



Gas hotplate – six aluminium burners

One dual wok burner: 0.48 – 5kW

One large burner: 3kW

Three medium burners: 1.75kW each

One small burner: 1kW

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 20 amp miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 32/40 amp miniature circuit breaker.

Product codes

Gas hob

Wyre matt black

RC-9TG-WY-K

Wyre matt cream

RC-9TG-WY-CR

Product codes

Induction hob

Wyre matt black

RC-9TI-WY-K

Wyre matt cream

RC-9TI-WY-CR

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.

Optional accessories

Chef Top available for gas hob top
Wok support available for gas hob top
Cast iron griddle available for gas hob top
Stay-clean liners
Back panel
Plinth kit
Telescopic runners
And more...see page 80.

Wyre 90cm single

Product code RC-9SG-WY-K

Cooking features



QUICKSTART fast pre-heat system

9

9 function electric oven



Grill element in oven



Fully automatic programmer and minute minder



5kW dual wok burner (*gas hob only*)



2 YEAR
Guarantee

Wyre 90cm single

Energy rating

- A-rated

Safety features

- Thermostatically controlled fan to prevent fascia from overheating
- Oven lights for good visibility
- Triple-glazed to prevent door from overheating
- Flame failure devices to shut off gas supply (*gas hob only*)

Cleaning features

- Removable oven door and inner glass panel
- Removable enamelled roof tray
- Single piece pressed hob

Other features

- Storage compartment
- Height adjustable legs
- One hand ignition

Supplied with

Oven – two wire shelves, one grill pan with trivet & handle

Dimensions

Cooker: (W) 895mm x (H) 870 - 910mm x (D) 600mm
Oven internal: (W) 678mm x (H) 354mm x (D) 428mm
(Gross: 103 litres, usable: 80 litres)

Colour options

Matt black

Matt cream

Recommended hood



Brioso

Available in matching colours, see page 78.

Hob options



Gas hotplate – six aluminium burners

One dual wok burner: 0.48 – 5kW

One large burner: 3kW

Three medium burners: 1.75kW each

One small burner: 1kW

Convertible to LPG (*bottled gas*) if required

Dedicated cooker circuit with a 16 amp miniature circuit breaker.



Induction – 5 zones

Front left zone: 1100/1400 watts

Back left zone: 1400/2000 watts

Central zone: 2300/3000 watts

Front right zone: 1100/1400 watts

Back right zone: 2300/3000 watts

Dedicated cooker circuit with a 32 amp miniature circuit breaker.

Product codes

Gas hob

Wyre matt black

RC-9SG-WY-K

Wyre matt cream

RC-9SG-WY-CR

Product codes

Induction hob

Wyre matt black

RC-9SI-WY-K

Wyre matt cream

RC-9SI-WY-CR

Chef Top



The optional Chef Top accessory is suitable for all gas hotplate models. See page 19 for more information.

Optional accessories

Chef Top available for gas hob top
Wok support available for gas hob top
Cast iron griddle available for gas hob top
Stay-clean liners
Back panel
Plinth kit
Telescopic runners
And more...see page 80.

Cooker Hoods



COOKER HOOD SHOWN: LATOUR 100CM HOOD-BTH-100-S



Each Britannia hood is specially selected to complement the range cooker collection.

Offering efficient extraction in traditional & contemporary designs; our cooker hoods are available in a variety of sizes and colours.

Cooker Hoods

Essential reading before deciding on a cooker hood.

You'll enjoy a cleaner kitchen with a ducted hood - as steam, vapour, smoke and odours are quickly and efficiently removed. Your home will benefit from this improved environment - free from the lingering fumes and smells associated with cooking.

Every Britannia hood is ultra efficient. Superbly designed with modern living in mind - each of our high specification units is remarkably quiet during operation and Britannia renowned reliability comes as standard.

General

Britannia hoods help remove cooking smells, vapours and condensation and are designed for quiet operation.

As a general rule the hood should be activated before cooking commences. You will mainly use the lower and mid speeds during normal cooking, resorting to maximum speed when dealing with emergencies - such as burning the toast! Maximum speed is sometimes necessary when using all burners or when griddling meat as this can create excessive vapours.

To assist you when making comparisons between products, you will find against each model the noise levels and the performance in cubic metres per hour for the maximum and minimum speeds.

The performance of a hood is extremely important and is normally measured in cubic metres per hour, i.e. how much air is moved. All Britannia hoods have superior, powerful motors so it's well worth making comparisons before making your decision.

Correct airflow levels

Choosing the appropriate extraction power of the hood (airflow) generally depends on the size of the kitchen and the kind of cooking that takes place there.

The air capacity of a hood is expressed in cubic metres per hour (m³/h), and represents the quantity of air which the hood is able to extract at maximum speed, measured according to international standard IEC EN 61591.

To calculate the appropriate airflow level for your kitchen, multiply the volume of your kitchen by ten. For example: if your kitchen is 3 metres wide, 5 metres long and 2.7 metres high, your calculation would be (3 x 5 x 2.7) = 40.5 x 10 = 405.

This would mean a hood with an extraction of 400 m³/h or more will achieve efficient ventilation of the room.

If you often cook fish, fried foods, grilled meat or other dishes which produce a large quantity of smoke, grease and odours, we advise that you select a hood with an even greater air capacity. Britannia offer a wide choice of hoods with air flow levels of up to 2000 m³/h.

Extraction

Ducting out or recycling? It is always preferable to use Britannia hoods as ducted models, i.e. ducted through an outside wall.

Air is drawn into the hood, fats are trapped by the grease filter. Odours, fumes and condensation are then expelled to the outside.

On certain models you can choose to install the hood as a ducted model or a recycling model - we would only recommend that a hood is used as a recycling model if it is impossible to duct out. When using a hood as a recycling model, air is drawn into the hood and fats are trapped by the grease filter. The air then passes through charcoal filters to help absorb cooking odours and the purified air is recycled back into the kitchen.

It is realistic to assume that using a hood on recycling mode will circulate at least 30% less air than by ducting out - this is because the charcoal filters will restrict a certain amount of airflow. Charcoal filters are an optional extra unless otherwise indicated and will require

replacing at least every 2/3 months or earlier with frequent use. Charcoal filters are not required if you duct out.

If a hood is used on recycling mode it will help reduce cooking odours but will not reduce steam or condensation. If you wish to reduce odours, steam and condensation, then you must duct out to expel these to the outside.

Height above hotplates - cooker hoods

Ideally the chimney hood should be positioned between 650mm to 750mm above the hotplate surface. Note that the chimney hood must not be positioned lower than 650mm. If you are using a Britannia back panel with ladle rack, the height is pre-determined at 660mm.

Ducting

Try to plan your hood and cooker onto an outside wall in the kitchen if this is at all possible. By doing this, you will minimise the length of the ducting and maximise the hood performance.

All Britannia hoods have high extraction rates, therefore, using the correct size ducting is of paramount importance.

All Britannia hoods have outlets which accept 150mm diameter. Do not be tempted to use reducers and fit 125mm or 100mm ducting as this will dramatically reduce performance and increase noise levels. Where possible, do not use concertina type expanding 150mm ducting.



When planning your ducting run try to keep the number of bends to a minimum as this will also help maximise the hood performance. We suggest that you always utilise Britannia rigid circular ducting or 'Mega duct' to optimise performance.

Note: Ducting must not be connected to any existing ventilation or flue system that is being used for any other purpose.

Recommended ducting lengths taking into account how many bends you require:

- One 90° bend allow 4 metres of ducting
- Two 90° bends allow 3 metres of ducting
- Three 90° bends allow 2 metres of ducting

Ducted hood in the same room as a fossil fuel burning appliance.

The following is a requirement of UK and European legislation and is in the interests of your safety.

If the room where a ducted cooker hood is to be installed also contains a fossil fuel burning appliance such as a gas or oil central heating boiler, then its flue must be of the room sealed or balanced flue type. A ducted hood is not suitable for use in a room where any open flue is in use, as dangerous fumes of combustion can be sucked back into the room. This would include the following open flue appliances – central heating boilers, coal fires, log fires, gas fires, wood burning stoves, etc.

Therefore if you have an open flue fossil fuel burning appliance in your kitchen, you must select a hood that is capable of working on recycling mode.

Cooker hood – chimney kits

With the aid of the line drawings in the brochure and respecting the minimum distance between the cooker hotplate and underside of the hood, double check that everything will fit or ask your installer to check your sizes on your behalf. If you have any problems please contact the Britannia technical department who will be pleased to advise on all technical matters including coping with lower than average ceiling heights.

Canopy hood installations

These hoods are designed for fitting into wall cupboards above a cooker, or into the aperture of a canopy housing which can be of metal or cabinetry construction such as an over mantle arrangement. Sometimes a canopy hood is the ideal solution for positioning above a cooker that is sited in a disused chimney breast.

If you are having a canopy housing constructed, it will be beneficial to incorporate a catchment area into the underside of the housing – this would be a recess to hold and contain fumes, vapour, etc. before the canopy motor extracts these away.

If the underside of the canopy housing is totally flat, there is also a risk of fumes spilling around the front and/or sides of the canopy housing.

If the canopy housing is constructed in a combustible material it must be a minimum of 650mm above the hotplate.

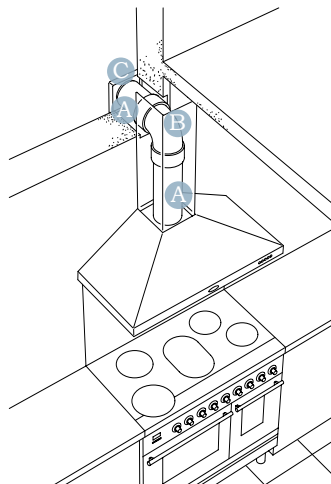
Hood Ducting Information

Hood fitted on an outside wall using 150mm diameter ducting

1 metre ducting kit – Duct 2609 comprises of

- A One metre pipe - Duct/1100-6
- B 90° Bend - Duct/690
- C Wall vent - Duct/6900

Always try to position your cooker and hood on an outside wall. This makes for the easiest installation. It also minimises the ducting run length and maximises the hood's performance.



Hood fitted on an inside wall using 150mm diameter ducting

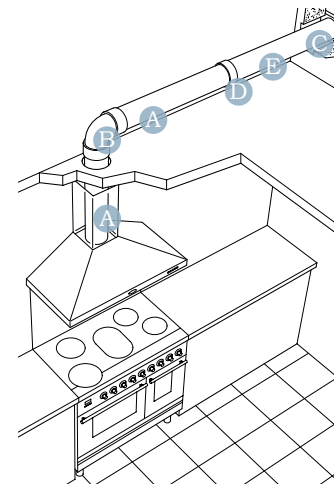
1 metre ducting kit – Duct 2609 comprises of

- A One metre pipe - Duct/1100-6
- B 90° Bend - Duct/690
- C Wall vent - Duct/6900

You will also need:

- D Pipe connection - Duct/693
- E 1 metre pipe – Duct/1100-6 or
2 metre pipe – Duct/1200 - 6

Sometimes this is the ideal solution for kitchens with a false ceiling or for use in a bungalow. If being used in a house, check you have enough space. Check the direction of joists. Do not cut holes through joists.

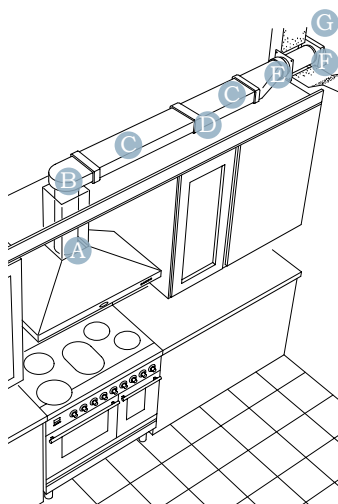


Hood fitted on an inside wall to run across top of units

'Mega Duct' kit – Duct 2652B comprises of

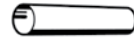
- A 150mm pipe (cut to size)
- B Adjustable spigot 90° round* to rectangular bend
- C 1 Metre flat of channel (can be cut to size)
- D Flat channel connector
- E Rectangular to round adaptor
- F Wall plate
- G Outside wall vent

*The 90° bend should be fitted outside and above the flue of the chimney board. 'Mega Duct' can be boxed in to match kitchen and decorative flue sections.





**1 metre pipe 150mm diameter
Duct/1100-6**

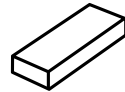


**2 metre pipe 150mm diameter
Duct/1200-6**



1 metre and two metre pipes
can be cut to desired length

1 metre flat channel – Duct/910



**90° bend 150mm diameter
Duct/690**



Horizontal bend Duct/950



**Wall vent with gravity flaps –
Duct/6900**



Pipe connector – Duct/693

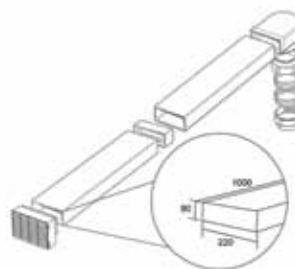


**Flat channel connector –
Duct/920**



To obtain the best possible extraction performance use 150mm diameter ducting. Wherever possible utilise rigid circular pipe or 'Mega Duct' ducting – both types are available via your Britannia dealer. Where possible, do not use expanding concertina type ducting as this is not smooth on the interior and can cause air flow restrictions. Do not use ducting that has a smaller diameter than 150mm as this will reduce extraction rates and can increase noise levels.

'Mega Duct' kit – Duct 2652B



Product may vary from
illustration shown

Please note ducting kits and ducting components are optional accessories and have to be ordered – they are not supplied with the hood.

Wall Mounted Hoods

Advanced Sensor Control

ASC hoods are fitted with a sensor that detects steam, vapours, smoke and odours generated by cooking. This makes the hood fully automatic and no manual intervention is required.

When the sensor no longer detects vapours etc. the hood continues to operate for a further few minutes to ensure all residual odours have been eliminated before turning itself off.

Further features of ASC include:

- The sensitivity level of the ASC System can be easily adjusted to suit your personal needs.
- The ASC can temporarily be changed by hand.
- The hood can be changed from ASC System to manual operation at the touch of a button.

Arioso



Designed for ducting out or recycling.

- The intelligent ASC system
- Quick release dishwasher proof grease filter
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Suitable for use with back panel
- 2 x halogen lamps 20 watts

When recycling you will require:


- Recycling charcoal filter – CASS x1

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 74 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	300	470	630	750
Pressure mmH ² O	34	41	45	46
Input – watts	125	160	200	250
Noise level – dbA**	40	49	56	59

Options: Available in 90cm, 100cm, 110cm, or 120cm

 From left to right: stainless steel, gloss black, gloss cream & gloss red

Spiritoso



Designed for ducting out or recycling.

- The intelligent ASC system
- Quick release dishwasher proof grease filter
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- 2 x halogen lamps 20 watts

When recycling you will require:

- Recycling charcoal filter – CASS x1

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 74 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	300	470	630	750
Pressure mmH ² O	34	41	45	46
Input – watts	125	160	200	250
Noise level – dbA**	40	49	56	59

Options: Available in 90cm or 100cm

 Stainless steel



Latour



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filters
- Suitable for use with back panel
- 2 x halogen lamps 20 watts
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Automatic switch-off can be set for 10 minutes

When recycling you will require:

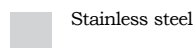
- Recycling filter kit – CT-KIT (90cm/100cm/110cm x 2, 120cm x 3) charcoal filters are supplied with kit
- Replacement charcoal filter – W0424-KF3 (90cm/100cm/110cm x 2, 120cm x 3)

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 74 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	300	500	700	1000
Pressure mmH ₂ O	24	39	49	55
Input – watts	100	125	160	250
Noise level – dbA**	30	40	45	52

Options: Available in 90cm, 100cm, 110cm or 120cm



Stainless steel

Latour (2tone)



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filters
- Suitable for use with back panel
- 2 x halogen lamps 20 watts
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Automatic switch-off can be set for 10 minutes

When recycling you will require:

- Recycling filter kit – CT-KIT (90cm/100cm/110cm x 2, 120cm x 3) charcoal filters are supplied with kit
- Replacement charcoal filter – W0424-KF3 (90cm/100cm/110cm x 2, 120cm x 3)

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 74 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	300	500	700	1000
Pressure mmH ₂ O	24	39	49	55
Input – watts	100	125	160	250
Noise level – dbA**	30	40	45	52

Options: Available in 90cm, 100cm, 110cm or 120cm



From left to right: matt black with stainless steel, matt cream with stainless steel, matt burgundy with stainless steel, gloss black with stainless steel, gloss cream with stainless steel, gloss red with stainless steel

* Performance data according to Standard EN61591.
Free air delivery.

** Noise level according to Standard IEC60704-2-13 method.
All noise level – dbA figures are tested on ducted hoods.

Wall Mounted Hoods

Omaggio



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filter
- Convenient alarms that tell you when to clean the grease filters and when to replace the charcoal filters
- 5 x LED 15 watts

When recycling you will require:


- Recycling charcoal filter – R216005 x1

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 74 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	320	378	510	950
Pressure mmH ² O	32	41	46	51
Input – watts	88	117	138	302
Noise level – dbA**	41	45	51	65

Options: Available in 90cm or 100cm

 Black glass with stainless steel chimney

Legato



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filters
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Back panel supplied with hood
- Remote control
- 3 x halogen lamps 20 watts
- 1 x 350 watts (12 speed + turbo)

When recycling you will require:


- Recycling charcoal filters – 5403004

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 74 for recommended ducting

SPEED	Min (speed 1)	Med (speed 6)	Max (speed 12)	Turbo
Air capacity cubic metres per hour*	310	606	737	935
Pressure mmH ² O	27	40	43	46
Input – watts	80	204	261	333
Noise level – dbA**	40	57	63	68

Options: Available in 100cm

 Stainless steel

Brioso



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filters
- Suitable for use with back panel
- 2 x 40 watts lights

When recycling you will require:






- Recycling charcoal filters – 190 x 2

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 74 for recommended ducting

SPEED	1	2	3
Air capacity cubic metres per hour*	500	650	800
Pressure mmH ² O	41	44	46
Input – watts	160	200	250
Noise level – dbA**	48	54	58

Options: Available in 90cm or 100cm

     From left to right: stainless steel, gloss black, matt black, matt cream & matt burgundy

2 YEAR
Guarantee

* Performance data according to Standard EN61591.
Free air delivery.

** Noise level according to Standard IEC60704-2-13 method.
All noise level – dbA figures are tested on ducted hoods.

Canopy Hoods

Latour Canopy



Designed for ducting out or recycling.

- Quick release dishwasher proof grease filters
- 2 x halogen lamps 20 watts (115cm version has 3)
- A convenient filter alarm that tells you when to clean the grease filters for ultimate efficiency
- Automatic switch-off can be set for 10 minutes

When recycling you will require:

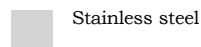
- Recycling filter kit – CT-KIT-C x 2, charcoal filters are supplied with kit
- Replacement charcoal filter – W0423-K4 x 2

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 74 for recommended ducting

SPEED	1	2	3	4	Twin Motor
Air capacity cubic metres per hour*	300	500	700	1000	x2
Pressure mmH ² O	24	39	49	55	x2
Input – watts	100	125	160	250	x2
Noise level – dbA**	30	40	45	52	+3dbA

Options: Available in 95cm or 115cm



Stainless steel

Intimo

ASC



Designed for ducting out or recycling.

- The intelligent ASC system, see page 76
- Size: 70 x 28.5cm
- Cut out size: 67.6 x 26.1cm
- 2 x halogen lamps 20 watts
- Suitable for use with 90cm and 100cm range cookers

When recycling you will require:

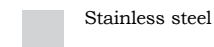
- Recycling charcoal filters – 190 x 2

When ducting out you will require:

- Ducting outlet size 150mm (diameter)
- Please see page 74 for recommended ducting

SPEED	1	2	3	4
Air capacity cubic metres per hour*	340	520	690	750
Pressure mmH ² O	36	42	45	46
Input – watts	120	150	190	250
Noise level – dbA**	38	48	54	58

Options: Available in 70cm



Stainless steel

* Performance data according to Standard EN61591.
Free air delivery.

** Noise level according to Standard IEC60704-2-13 method.
All noise level – dbA figures are tested on ducted hoods.

Accessories



ACCESSORY SHOWN: CAST IRON GRIDDLE BAC-GRID



From cleaning solutions to cooking tools, all Britannia accessories are designed to make your life easier.



Create sizzling chargrilled steaks with the cast iron griddle, or add stay-clean oven liners for quick and easy cleaning.



Accessories

Griddle

This solid cast iron griddle simply sits on top of a standard pan support. It is ideal for griddling all types of food that would be traditionally grilled.

- Half of the griddle has a flat cooking surface and is ideal for cooking eggs, drop scones, Welsh cakes, etc.
- The other half of the griddle is ribbed and is ideally suited for searing meats.

Style	Order Code
Cast iron griddle - half flat/half ribbed	BAC-GRID

Chef Top & Stainless Steel Griddle

Known in Japanese restaurants as a Teppan Yaki; where it's used to cook seafood, meat, vegetables, noodles and rice, the Chef Top cooks everything from breakfasts to main dishes. The Chef Top is available for all Britannia range cookers. The 120cm Delphi and Fleet models also include an electric stainless steel griddle as standard. This can be used in the same way as the Chef Top.

Style	Order Code
Chef Top	BAC-CHEFTOP

Chef Top





Telescopic runners



Delphi and Fleet models include one pair of telescopic runners as standard, which can be used at any shelf level. Additional pairs can be purchased which are suitable for use in all Britannia ovens. Even when fully extended, the telescopic system is safe, providing a convenient way of serving directly from the grill pan or oven tray.

Telescopic runners are suitable for use in conjunction with the shelves and oven trays supplied as standard.

Style	Order Code
Telescopic runners	BAC-KGS-UN

Back panels



Britannia back panels fit behind your cooker and are a practical, stylish touch to complete your kitchen. Stainless steel back panels are available in 90, 100, 110 and 120cm widths – all come complete with a useful ladle rack (utensils not included).

Stainless steel back panels are 66cm high.

Style	Order Code
90cm Stainless Steel	BP/AP4
100cm Stainless Steel	BP/AP100
110cm Stainless Steel	BP/AP110
120cm Stainless Steel	BP/AP120



Stay-clean oven liners Bake-O-Glide™ oven tray liners



Designed to perfectly fit the Britannia oven and grill trays, these liners make cleaning effortless. Use for everything from roast potatoes to pizzas and meringues for trouble-free cooking. Also ideal for use with the rotisserie. Available in sets for all range cooker sizes.

Stay-clean liners help keep your oven like new. Simply heat the oven to maximum temperature for 45 minutes from time to time. They are standard on Delphi and Fleet range cookers.

Style	Order Code
30cm	BAC-SCLBRIT30
40cm	BAC-SCLBRIT40
60cm	BAC-SCLBRIT60
90cm	BAC-SCLBRIT90

Style	Order Code
Bake-O-Glide Chef Top liner	BAC-BAKE-C
Bake-O-Glide 90cm single oven tray liner	BAC-BAKE-9S
Bake-O-Glide 90cm twin oven tray liners	BAC-BAKE-9T
Bake-O-Glide 100cm twin oven tray liners	BAC-BAKE-10
Bake-O-Glide 120cm twin oven tray liners	BAC-BAKE-12
Bake-O-Glide 100cm/110cm XG twin oven & grill tray liner	BAC-BAKE-XG

Plinth kit

These three-sided kits (available in sizes from 90-120cm cooker widths) simply slide beneath your cooker to conceal the adjustable legs.

Please note these cannot be used with the extra high legs and are not suitable for XG models.

A plinth kit is 14cm in height and will only fit under your cooker if the legs are at 14.5cm or above.

Available in stainless steel, gloss black, gloss red, gloss cream, matt black, matt burgundy and matt cream.

Style	Order Code
90cm	BPL-90†
100cm	BPL-100†
120cm	BPL-120†

†Please state colour.



Stainless steel, gloss black, gloss red, gloss cream, matt black, matt burgundy and matt cream.

Bake-O-Glide™ Chef Top liner



This liner has been exclusively designed by Bake-O-Glide™ for the Britannia Chef Top.

The non-slip backing and easy to clean surface make cooking a pleasure, and help to keep your Chef Top looking pristine. (One Chef Top liner is included with the purchase of the Chef Top accessory.)



Cast iron wok support



This useful accessory is simply placed over the pan support. The cast iron wok support can be used with round-bottomed woks and round-bottomed balti pans. In general, flat-bottomed woks will be stable on the pan support without this accessory. They are standard on Delphi and Fleet models.

Style	Order Code
Cast iron wok support	BAC-WOK
Extra high legs	BAC-LEGS
Cleaning kit	CLEANING KIT/1
E-Cloth kitchen pack	AC/E/CLOTH

Extra high legs



All Britannia cookers (except for XG models) are supplied with four adjustable legs making the cooker fit with the majority of kitchen furniture heights (87-91cm). Extra high adjustable legs are available as an optional extra to fit kitchen furniture of 88.5-94.5cm. (Please note, plinth kits are not suitable for use with these extra high legs.)

Cleaning kit



The exclusive cleaning kit comprises:

- 'Super Sheen' stainless steel cleaner
- 'Oven Bright' for enamelled oven areas (not for stay-clean liners)
- 'Cristal Shine' window and glass cleaner
- 'Total Extra' strong degreaser
- 'Metal Polish' for burner components
- Available by mail order only.

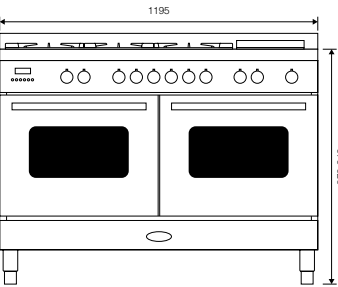
E-cloth® kitchen pack



E-cloth® microfibre cloths provide smear-free cleaning without the use of chemicals. Perfect for stainless steel, glass and coloured surfaces. Comprises 1 general purpose cloth and 1 glass/polishing cloth.

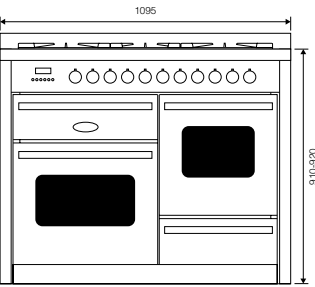
Range Cooker Dimensions

120cm Range Cookers*



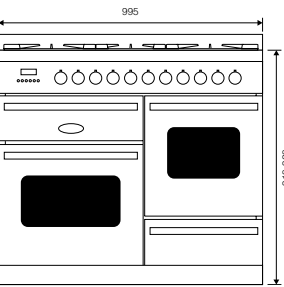
Front 60/60 split ovens

110cm XG Range Cookers*



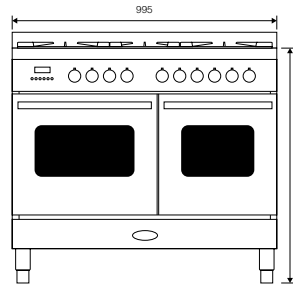
Front 60/40 split ovens

100cm XG Range Cookers



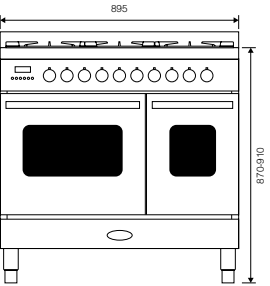
Front 60/40 split ovens

100cm Range Cookers



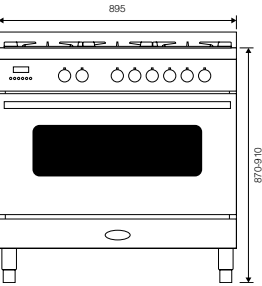
Front 60/40 twin ovens

90cm Range Cookers



Front 60/30 twin ovens

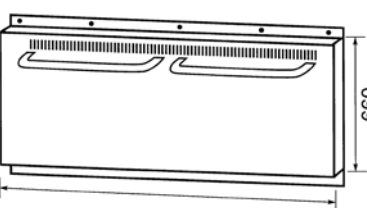
90cm Range Cookers



Front single oven

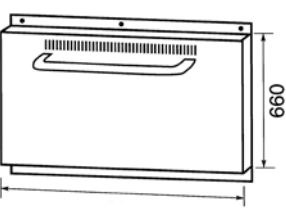
Back Panel

Available in 1200mm

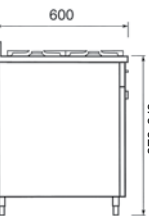


Back Panel

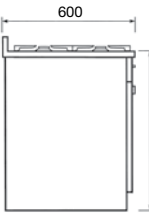
Available in a range of widths:
900mm, 1000mm & 1100mm



Sides



Side



Side XG

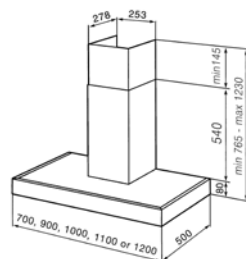
(all ovens have the same
side dimensions except XG)

*Available in Delphi and Fleet models only

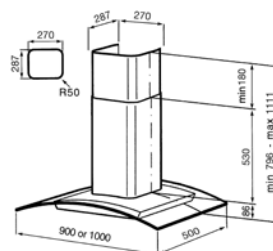
Hood Dimensions

Wall Mounted Hoods

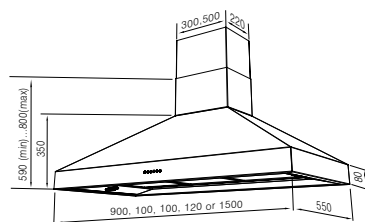
Arioso



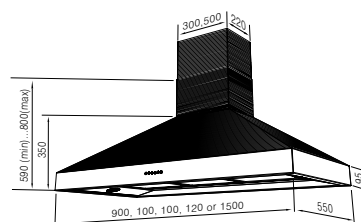
Spiritoso



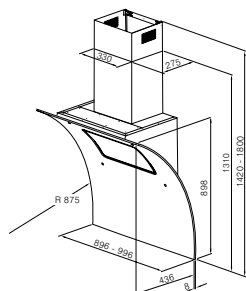
Latour



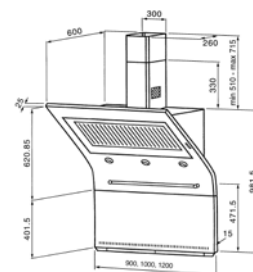
Latour 2 Tone



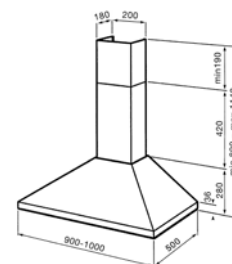
Omaggio



Legato

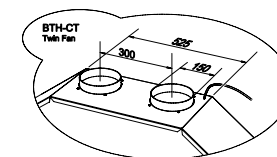
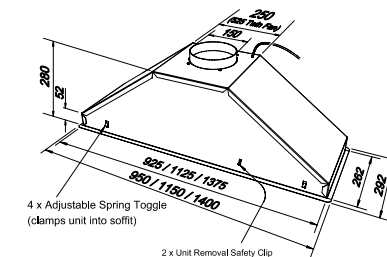


Brioso



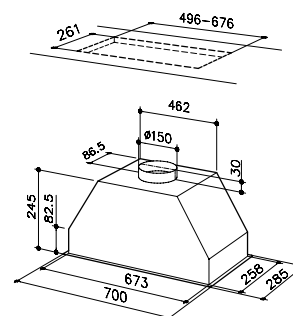
Canopy Hoods

Latour canopy



Soffit Opening: Width 930 / 1130 / 1380 x Depth 266mm
Soffit Thickness: Min 15mm, Max 22mm

Intimo



Delivery & Installation

Britannia employs its own dedicated delivery and installation teams to ensure Britannia cookers get the professional attention they deserve.

Pre-installation

Dual fuel cookers must be installed by a GAS safe registered engineer in accordance with gas safety regulations. The gas hotplate is manufactured for use with natural gas, but can be converted to LPG (bottled gas). Conversion to LPG can be completed by Britannia. Make sure your order clearly states that conversion to LPG is required.

Kitchen cabinets may be fitted flush to the sides of the cooker, but to allow for cleaning and servicing a 2.5mm gap is recommended on each side. For safety, the worktop or kitchen cabinets must not protrude beyond the height of the cooker hotplate frame.

For further information, call our experienced technical team on 0871 871 8680.



Where to buy your Britannia

To ensure you receive the best service, we have appointed Britannia retailers throughout the UK and Ireland. Visit www.britannialiving.co.uk/find-dealer or call 01253 471111 to find your nearest retailer. Britannia appointed retailers are selected carefully and undergo thorough product training to ensure they have the required expertise and knowledge.

Delivery

Britannia delivery teams are experienced in transporting and handling range cookers. Range cookers are heavy and should be handled by at least two people. They should never be dragged by the oven handles as damage may occur.

All Britannia appointed retailers will be able to arrange delivery and installation of a range cooker by a Britannia employed team.



Two year guarantee

Guarantee

All Britannia appliances are guaranteed for two years. Extended five year warranties are available. Your Britannia retailer can give you full details. Please note that all guarantees and warranties relate to domestic installations only and not to commercial premises.

Aftersales service

A team of Britannia employed engineers is available throughout the UK mainland to look after your cooker. Only our engineers will be able to supply you with genuine Britannia parts, ensuring you will enjoy many years of cooking on your Britannia.

As a Britannia owner you will find the Britannia website (www.britannialiving.co.uk) a convenient and valuable source of information. You can find details on accessories, cooking and cleaning tips to enhance your cooking experience.

A Britannia cooker will give you many years of cooking pleasure. Should you unexpectedly experience a problem, you can access the Frequently Asked Questions page on our website, request an engineer visit or a Range Cooker Health Check.

Britannia Home Economist

If you have any cooking queries, or if you are looking for some culinary inspiration, you can contact Britannia's Home Economist via our website at www.britannialiving.co.uk/contact-us.

Enjoy your cooking!

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Glossary

A rated efficiency	Energy efficiency is rated from class A to G with A being the most energy efficient and, therefore, the most environmentally friendly class. Energy efficient appliances are cheaper to run. All Britannia ovens are A rated.
Air capacity	Air capacity indicates the amount of air a cooker hood can extract from your kitchen (expressed in cubic metres per hour). If you have a Chef Top or if you regularly cook on more than four electric zones or gas burners, an air capacity of at least 700 m ³ /h is recommended.
All electric cooker ASC	Cooker with one or more electric ovens and an electric hob. The Advanced Sensor Control (ASC) automatically switches a cooker hood on when steam, gas or smoke is detected. Once vapours are no longer detected operation continues for a few minutes longer before automatically switching off. See page 76.
Back panel	Splash-back which fits on the wall behind the cooker and below the hood. See page 83.
Bake-o-glide™ liners	Easy-to-clean liners which fit Britannia oven trays or Chef Top. These can be bought from the Britannia service department. Telephone number 0871 871 8680. A liner is included with the purchase of the Chef Top accessory. See page 84.
Canopy hood	A cooker hood which fits flush into a recess such as chimney breast or wall cupboards above a cooker or hob. See page 79.
Cast iron wok support	Special support for round-bottomed woks. These are not required for flat-bottomed woks. Wok support rings are included with Delphi and Fleet models but can be purchased separately for Q Line and Wyre models. See page 85.
Charcoal filter	These filters capture grease when a hood is used in recirculation (recycling) mode. These are not required when a hood is ducted out. Charcoal filters need to be bought separately and need to be replaced regularly.
Chef Top	Versatile solid stainless steel hotplate which provides a healthy way to cook. Available as an optional accessory for all gas hobtops. A Bake-o-glide™ liner is included with the purchase of the Chef Top. See page 19.
Chimney hood	A wall mounted hood with a chimney or flue to house the ducting. Britannia offer a range of styles.
Colourange	A unique, bespoke colour-matching service for range cookers and hoods. See page 14.
Cooking zone	The part of an electric hob which generates heat and on which the pan is placed.
Dual fuel	Cooker with one or more electric ovens and a gas hob.
Dual wok burner	Powerful gas burner that is ideal for woks, large frying pans or saucepans.
Ducting	Pipework used to extract air from the kitchen to the exterior of the house. A hood is more effective if it is ducted rather than in recirculation (or recycling) mode. All Britannia hoods use ducting with a width of 150mm diameter. See page 74.
Electric griddle	Stainless steel electric griddle which appears as standard on 120cm Delphi & Fleet hotplates. See page 19.
Electronic programmer	As well as having a 24 hour clock and minute minder, Britannia cookers feature an electronic programmer and minute minder which allows you to program the main oven to start and finish at certain times.
Flame failure device	Safety device which shuts off the gas supply to a burner if the flame is accidentally extinguished. All Britannia gas hobs come with flame failure devices.
Gas burner	Gas jets on which a pan is placed on a gas hob or which is used to heat a Chef Top or griddle.
Grease filter	Aluminium cooker hood filter which captures grease and which can be cleaned in the dishwasher or by hand. The grease filters form an intrinsic part of the hood and come as standard.
Griddle	Solid cast iron griddle which sits on top of a standard pan support. Ideal for any type of food that is traditionally grilled. Griddles can be purchased from the Britannia service department. See page 82.

Health Check	“MOT” for your Britannia range cooker carried out by a Britannia engineer. Call 0871 871 8680.
Height adjustable legs	These legs come as standard and allow the cooker height to be adjusted from 870mm to 910mm. Extra high legs can be purchased to fit kitchen furniture up to 945mm. Height adjustable legs are not available for XG range cookers (see “leveling feet” below).
Hob/Hotplate	Surface generating heat, on which pans and/or griddles can be placed. A hob is part of a range cooker.
Induction	New technology for electric hob cooking which is controllable, safe and energy efficient. See page 18.
Leveling feet	These allow the height of XG range cookers to be adjusted from 910mm to 920mm. Leveling feet come as standard for XG range cookers and are not available for other range cookers (see “height adjustable legs” above).
LPG convertible	All Britannia gas hobs can be converted to use bottled gas (LPG).
Meat probe	Food probe which connects to the inside of the oven and is inserted into a joint of meat to monitor the core temperature via the automatic programmer/clock display. (Delphi models only.)
Multifunction oven	An oven that features both true fan/fan assisted and conventional cooking functions. All Britannia main ovens are multifunctional. See page 16.
Noise level	Decibel rating for the noise made by the motor of a cooker hood. 60-70 decibels equates to normal conversation.
Pan supports	Made from solid cast iron, pan supports sit over one or two gas burners on the hob and support the weight of a pan.
Plinth kit	3-sided kit which conceals cooker legs. These need to be purchased separately and cannot be used with extra high legs or XG models. See page 84.
Quickstart	This unique Britannia feature allows the oven to reach the required temperature in half the standard heating time.
Range Cooker	A freestanding cooker incorporating single or twin ovens and a hob in one unit.
Recirculation/	Alternative mode of installing a hood if ducting out is not an option. The air is
Recycling	cleaned via the charcoal filter and then blown back into the room.
Roof tray	Enamel tray which sits above the grill element and can be removed for easy cleaning.
Rotisserie	Oven feature for spit-roasting meat. The rotisserie turns slowly with minimum spitting and self-bastes the meat. Available on all range cookers apart from 90cm single and 120cm range cookers. See page 17.
Stay-clean liners	Catalytic liners (for the oven back and sides) which reduce the need for cleaning the oven. See page 84.
Telescopic runners	Oven runners which can be fully extended to allow safe and convenient serving straight from the oven tray. Telescopic oven runners can be purchased separately. One set is included with Delphi and Fleet models. See page 83.
Thermostatic cooling fan	Fan built behind the oven fascia which prevents the fascia from overheating.
Triple glazed doors	Oven doors with 3 layers of glass to retain heat and noise.
Wall-mounted hood	A cooker hood which is installed against the wall above a hob. See page 76.
Warranty	Britannia products are guaranteed for 2 years covering parts and labour. Conditions apply – See page 89.



britannia

Taste is everything



Taste is everything

www.britannialiving.co.uk

 @BritanniaLiving

Britannia Living, Britannia House, Bristol Avenue, Blackpool FY2 0JF
T: 01253 471111 E: enquiry@britannialiving.co.uk

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